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CURRENT SERIAL RECORDS

**USDA'S
ACCEPTANCE
SERVICE
for
POULTRY
and
EGGS**

U.S. DEPARTMENT OF AGRICULTURE
Marketing Bulletin No. 46



INTRODUCTION

If you're a buyer for a volume feeding institution—whether private or government—do you have a problem getting the quality you want? Do you need help to make sure your suppliers meet your contract specifications?

Would you like some way of being certain that the poultry and eggs you buy for your firm or institution are exactly what you ordered?

An increasing number of large-quantity food buyers like yourself are finding the answer—they have U.S. Department of Agriculture specialists examine and certify that their purchases meet their requirements.

This service—available on payment of a nominal charge (paid either by the buyer or the seller, depending on the contract)—is called the official acceptance service for poultry and eggs.

Many types of private and government institutions now use this service—from airlines and steamships to vending companies and chainstores, from schools and hospitals to drive-ins and prestige restaurants.

To use this service, you decide what specifications you want to require in your contract. Then, before the food is delivered to you, an official grader in USDA's Consumer and Marketing Service or cooperating State agency, will examine the product to your specifications and certify that it is "accepted." Or, if the product does not meet your specifications, he will reject the product.

On the following pages, you will find specific guidelines for developing specifications for poultry, for shell eggs, and for egg products. But if you wish, a USDA grader will help draw up your specifications. See the list of grading offices on the last page of this booklet.

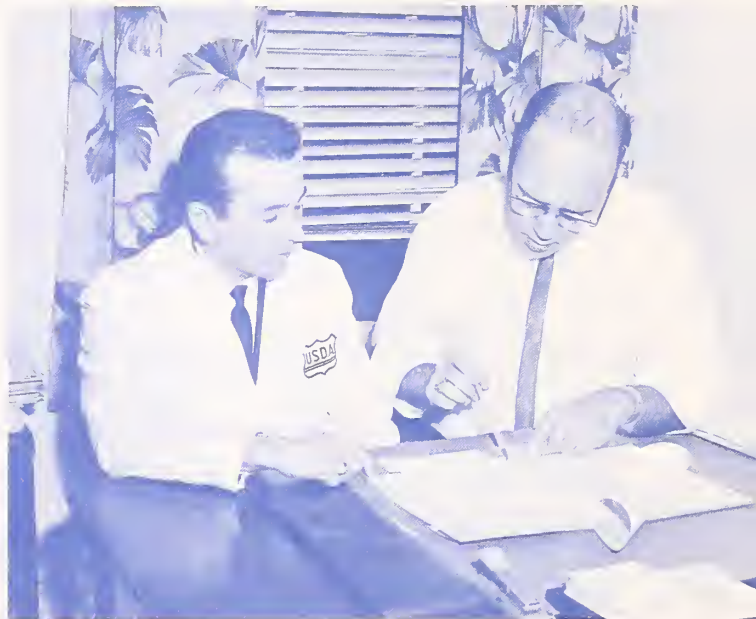
If you are interested in using the acceptance service for products other than poultry and eggs, contact the nearest grading office of USDA's Consumer and Marketing Service for meats, fruits and vegetables, and dairy products.

USDA's Acceptance Service for Poultry and Eggs

HOW TO USE THE ACCEPTANCE SERVICE

First you'll need a purchase order (or invitation to bid), which will include the specifications you want in the eggs and poultry products you buy. When you make up your purchase order, remember to include the kind, type, class, size, and quality of the product you need. You might also want to include test weighing, packaging, and transportation requirements in your specifications.

Be sure to specify that each delivery will be examined for contract specifications by a USDA grader before delivery.



On request, Government graders will assist in drawing up specifications. Clear-cut specifications enable the buyer to obtain competitive bids from several suppliers. (N-44935)

This is a sample of a simplified invitation to bid, which shows the type of information that the purchaser needs to include to

use the acceptance service for eggs and poultry most effectively and insure getting what he wants:

| INVITATION, BID, AND AWARD | | | | | |
|---|---|----------|----------------|------------|--------|
| Issued By: Manager _____ | | | Address: _____ | | |
| Date issued _____ Date to be delivered _____ | | | | | |
| Bids will be received at the office above until _____ for _____ delivery on the date indicated. (date) | | | | | |
| Increases in quantity up to 20 percent will be binding at the discretion of the buyer. All items to be officially certified by the U.S. Department of Agriculture for acceptance no earlier than 2 days before delivery. Costs of such service to be borne by the supplier. | | | | | |
| Items | Supplies | Quantity | Unit | Unit price | Amount |
| 1 | Fresh, chilled, ready-to-cook, cut-up chicken fryers, 2½ to 3 lbs., U.S. Grade A_____ | 500 | lbs. | | |
| 2 | Fresh, frozen, ready-to-cook whole fowl, 3½ to 4 lbs., U.S. Grade B. _____ | 100 | lbs. | | |
| 3 | Frozen, ready-to-cook whole young turkeys, 20 to 22 lbs., U.S. Grade A_____ | 100 | lbs. | | |
| 4 | Frozen, ready-to-cook whole young ducklings, 4 to 4½ lbs., U.S. Grade A_____ | 50 | lbs. | | |
| 5 | Fresh shell eggs, natural or shell protected, U.S. Grade A Large. 30 dozen cases____ | 150 | doz. | | |
| 6 | Frozen whole eggs, 30-lb. cans, USDA inspection mark_____ | 60 | lbs. | | |

Vendor _____

FOR POULTRY

Specifications should include the following:

Kind.—The species—such as chickens, turkeys, ducks, geese, and guineas.

Type.—Whether the poultry is fresh chilled or fresh frozen.

Class.—The age or class indicates how tender the poultry is.

Young tender-meated classes are most suitable for barbecuing, frying, broiling, or roasting. These include, for chickens, the designations young chicken, Rock Cornish game hen, broiler, fryer, roaster, or capon; for turkeys, young turkey, fryer-roaster, young hen, or young tom; for ducks, duckling, young duckling, broiler duckling, fryer duckling, or roaster duckling. Mature, less-tender meated classes may be preferred for stewing, baking, soups, or salads. Mature chickens are designated as mature chicken, old chicken, hen, stewing chicken, or fowl. Mature turkeys are designated as mature turkey, yearling turkey, or old turkey. Mature ducks, geese, and guineas are labeled as mature or old.

Size or weight.—Weight of the individual bird.

Grade.—The quality of the product based on such factors as fleshing, fat covering, and freedom from defects such as cuts, tears, and discolorations. U.S. Grade A ready-to-cook

poultry is usually used in quantity food service; Grade B and Procurement Grades I and II are occasionally used. There is little difference in the flavor and texture of the meat from poultry of any U.S. grades in the same class. U.S. Grade A poultry is suggested for items which are to be served whole, halved, or quartered. The procurement grades or U.S. Grade B may provide a saving when appearance is not so important as, for example, in casserole dishes.

YOUNG TURKEYS

U.S. Grade A

(BN-16968-x)



U.S. Grade B

(BN-16968-x)



FOR SHELL EGGS

Specifications should include the following:

U.S. Grades.—Interior quality and condition and appearance of shell.

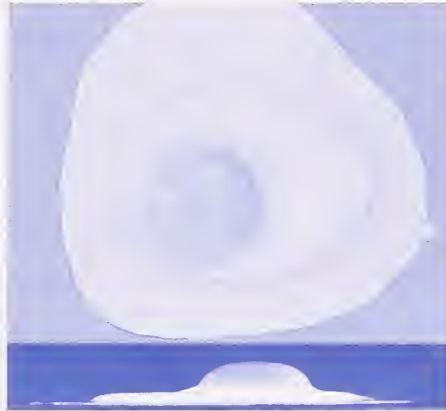
U.S. Weight Classes (size).—Minimum weight per dozen.

U.S. CONSUMER GRADES



Grade AA (or Fresh Fancy)
(BN-2914 and BN-2915)

Egg covers small area; white is thick, stands high; yolk is firm and high.



Grade A
(BN-2916 and BN-2917)

Egg covers moderate area; white is reasonably thick, stands fairly high; yolk is firm and high.



Grade B
(BN-2919 and BN-2920)

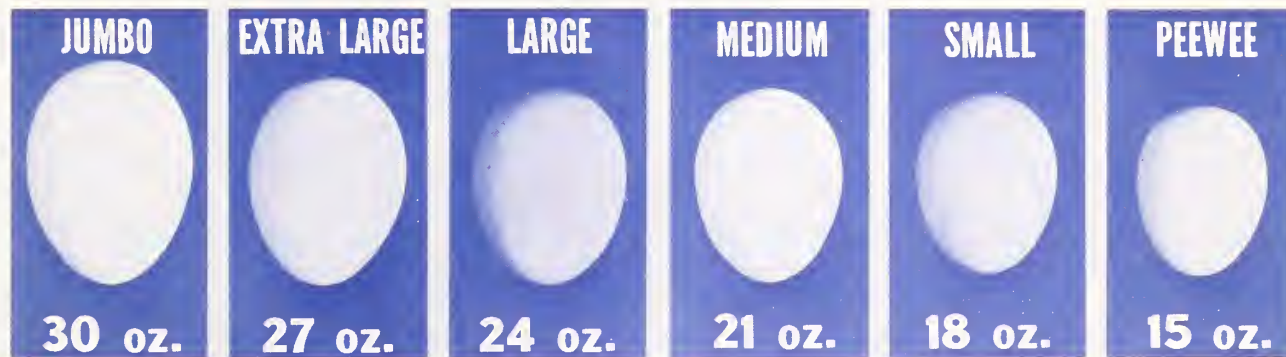
Egg covers wide area; has small amount of thick white; yolk is somewhat flattened and enlarged.

The higher quality eggs (AA or Fresh Fancy, and A) are ideal for ALL purposes, but are especially good for frying and poaching where appearance is important. For general cooking and baking where appearance is not as important,

a saving may be made by specifying Grade B eggs. Size and quality are not related—they are entirely different. For example, large eggs may be of *high* or *low* quality; high quality eggs may be any size—from Jumbo to Peewee.

U.S. WEIGHT CLASSES

Minimum Weight Per Dozen



Minimum Weight Per 30—Dozen Cases

| | | | |
|---------------|----------|-------------|----------|
| JUMBO..... | 56 lbs. | MEDIUM..... | 39½ lbs. |
| EXTRA LARGE.. | 50½ lbs. | SMALL..... | 34 lbs. |
| LARGE..... | 45 lbs. | PEEWEE..... | 28 lbs. |

FOR EGG PRODUCTS

Specifications should include the following:

Type.—Whether liquid, frozen, or dried egg products.

Whole eggs, whites, yolks, and various blends may be obtained in liquid, frozen, and dried form. Added ingredients such as salt or sugar may be specified.

Packaging.—The size and type of container.

Use the following approximate equivalents as a guide for amounts to purchase:

| PRODUCT | SHELL EGG (LARGE SIZE) EQUIVALENT |
|--|---|
| Pound Frozen: Whole..... Yolks..... Whites..... Dried: Whole..... Yolks..... Whites..... | Number 10 whole eggs. 26 yolks. 16 whites. 32 whole eggs. 54 yolks. 100 whites. |

Inspection.—Specify that the product be officially inspected and passed under USDA's voluntary egg products inspection program and that egg products bear the official USDA inspection mark shown on page 10.

The inspection mark assures you that:

- The products were processed under continuous supervision of a USDA-licensed inspector.

- The products were processed in a sanitary manner in an approved plant with proper facilities.
- The products were pasteurized in accordance with USDA's requirements.

After packaging, the product is given a final check to further assure the wholesomeness of USDA-inspected egg products.



LOOK FOR THESE MARKS

When poultry and eggs are bought on the basis of contract specifications, a USDA grader carefully examines each delivery to see that it meets the specifications of the buyer. An acceptance stamp is applied to each container found to meet contract requirements. The grader then seals the container to prevent tampering or opening prior to delivery.



ACCEPTANCE STAMP
(BN-32761)



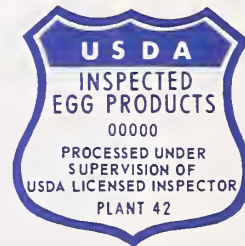
**Official Poultry
Inspection Mark**
(BN-21409)



**Official Poultry
Grade Mark**
(BN-5512)



**Official USDA
Shell Egg Grade Mark**
(BN-30473)



**Official Egg Products
Inspection Mark**
(BN-27874)

Before poultry or eggs are delivered to the purchaser, the grader prepares a poultry products grading certificate, stating that all contract requirements of the purchaser have been met. This certificate is attached to the invoice accompanying the delivery to the institutional buyer.

Form PY-225 (at right) is the form generally used:

COMPLETED GRADING CERTIFICATE

FORM PY-225 (1-1-60) U. S. DEPARTMENT OF AGRICULTURE CONSUMER AND MARKETING SERVICE POULTRY DIVISION

No. 11431

POULTRY PRODUCTS GRADING CERTIFICATE

ISSUED IN COOPERATION WITH Iowa Department of Agriculture DATE July 1, 1968

MARKED WHERE EXAMINED Des Moines, Iowa 134 Jaeger Ave, Rock Island, Iowa

TO: APPLICANT (Name and address) Rock Band Poultry Co, 103 Edge St, Rock Island, Iowa

SELLER (Name and address) Frank Smith - 29 Maple Street, Rock Island, Iowa

BUYER OR RECEIVER (Name and address) Bethel Hospital - 706 Elm St, Rock Island, Iowa

I certify that in compliance with the regulations of the Secretary of Agriculture governing the inspection and grading of poultry, eggs, and egg products and domestic rabbits pursuant to the Agricultural Marketing Act of 1946 or any other act of Congress conferring like authority, I examined, for class, quantity, quality, and/or condition, at the time and on the date stated above, the product, and that the class, quantity, quality, and/or condition, at said time and on said date, were as stated below.

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statement therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

Packages were stamped with U.S.D.A. Compliance stamp with Lot No. 11431

| PRODUCT (Class) | NO. AND SIZE OF PACKAGES | MARKED WEIGHT | U.S. GRADE OR QUALITY (Size) | MEETS REQUIREMENTS | FEES |
|--|---------------------------------------|---------------|------------------------------|--------------------|------|
| Frozen Ready to cook whole frozen chickens | 100 tapered fiber boxes | 3,010 lbs. | A 2 1/2 - 3 lbs. wt. range | yes | |
| Frozen Ready to cook Turkey legs | 30 windround wood boxes | 1,860 lbs. | A | yes | |
| Shell eggs Fresh - Natural White | 100 - 30 doz new fiber cans - tapered | - | A Large | yes | |
| Frozen egg white | 20 - 30 lbs new cans | 600 lbs | Small | yes | |
| Processed in Plant B | | | Plant B | 42 | |
| Purchase Order 1688 | | | | | |

TOTAL FEE \$ 24.00

EXPENSE 3.20

TOTAL \$ 27.20

Henry White (GRADER)

PLEASE REFER TO THIS CERTIFICATE BY NUMBER AND MARKET

Your specific institution's name & address

Type, class and style

Quantity

Type of packaging

This number appears on contract compliance stamp

Date inspection made

Identification stamp on each container

Grade

Refers to your Purchase Specifications

Your purchase order number

WHERE TO APPLY FOR SERVICE

Requests for service and additional information on poultry and egg standards and grades may be addressed to the Poultry Grading Area Supervisor in one of the area offices listed below or to the Poultry Division, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.

PHILADELPHIA, PENNSYLVANIA 19106
1006 U.S. Custom House, Second and Chestnut Streets
Telephone—(215) 597-4554

Connecticut
Delaware
District of Columbia
Florida
Georgia
Maine
Maryland
Massachusetts
New Hampshire
New Jersey

New York
North Carolina
Pennsylvania
Puerto Rico
Rhode Island
South Carolina
Vermont
Virginia
West Virginia

CHICAGO, ILLINOIS 60607
803 U.S. Custom House, 610 South Canal Street
Telephone—(312) 353-6226

Alabama
Arkansas
Illinois
Indiana
Kentucky
Louisiana

Michigan
Mississippi
Ohio
Tennessee
Wisconsin

DES MOINES, IOWA 50309
210 Walnut Street, Room 777, Federal Building
Telephone—(515) 284-4581

Colorado
Iowa
Kansas
Minnesota
Missouri
Nebraska

New Mexico
North Dakota
Oklahoma
South Dakota
Texas

SAN FRANCISCO, CALIFORNIA 94111
U.S. Appraisers Building, Room 814, 630 Sansome Street
Telephone—(415) 556-6488

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